



CASTLE INN RESTAURANT

Christmas Day Menu



Champagne Reception on Arrival

TO START

CELERIAC, HAZELNUT & TRUFFLE SOUP (V)

A silky, velvety celeriac soup delicately infused with aromatic truffle and finished with golden, toasted hazelnuts. Served with warm, crusty sourdough bread and butter.

KING PRAWNS

Succulent king prawns gently sautéed in white wine, garlic, cherry tomatoes and fresh parsley, served over toasted sourdough bread and finished with a fragrant herb garnish.

CHRISTMAS ANTIPASTO

A festive selection of Parma ham, baby mozzarella, olives and sun-dried tomatoes, delicately finished with a luscious fig glaze and served with warm toasted sourdough bread.

DUCK LIVER PARFAIT

A luxuriously smooth and rich duck liver parfait, delicately balanced with sweet orange marmalade and fresh mixed leaves. Served with warm, crusty sourdough bread and butter.

ROASTED TOMATO & GOAT'S CHEESE BRUSCHETTA (V)

Sweet roasted plum tomatoes, shallots and fresh basil, layered over crisp sourdough and crowned with creamy goat's cheese, then baked until golden and bubbling.

TO FOLLOW

All main courses are served with unlimited rosemary roasted potatoes, creamy mashed potatoes, honey roasted carrots and parsnips, tender broccoli, Brussels sprouts, garden peas, homemade Yorkshire pudding and rich, traditional gravy.

BRASATO DI VITELLO — SAVOUR

Tender veal slowly braised in red wine until beautifully soft and meltingly tender, finished with a rich and glossy jus.

STUFFED PORK ROULADE

Tender pork roulade, slow-cooked until beautifully succulent and filled with a festive combination of plums and cranberries, finished with a rich jus.

SWORDFISH

Delicately pan-seared swordfish, finished with a luxurious butter, olive and caper sauce, bringing together fresh, savoury and Mediterranean flavours.

DUCK BREAST

Succulent duck breast, pan-fried to a perfect medium, served with a luxurious blackberry and cranberry sauce — a beautiful balance of rich, savoury and festive flavours.

LAMB LOIN

Tender lamb loin, gently roasted to perfection, finished with a rich, aromatic jus.

BUTTERNUT SQUASH & LENTIL WELLINGTON (V)

A delicious harmony of sweet roasted butternut squash and savoury lentils, wrapped in crisp, golden puff pastry and baked until beautifully flaky and golden.

TO FINISH

CHRISTMAS CAKE

A rich and indulgent traditional Christmas cake, generously filled with festive fruits and nuts, served with silky Amaretto custard.

CHOCOLATE & CHERRY FONDANT

A decadent warm chocolate fondant with a luscious molten centre, paired with cherries for a luxurious combination of rich chocolate and festive fruit.

VEGAN MIRRORED CHOCOLATE TORTE (GF) (DF) (VG)

An elegant and indulgent chocolate torte with a glossy mirrored finish, rich chocolate flavour and a beautifully smooth texture — completely vegan and gluten-free.

TRIO OF MINI CHEESECAKES

Three beautifully crafted mini cheesecakes, offering a delightful selection of creamy, indulgent flavours to finish your festive feast.

BAILEYS TIRAMISU

A heavenly twist on the Italian classic, layered with delicate coffee-soaked sponge, silky mascarpone cream and the smooth, indulgent flavour of Baileys.

ICE CREAM

A selection of smooth and creamy ice cream to complete your Christmas Day celebration.

3 COURSES £135pp

OPEN ONLY FOR BOOKINGS 11:30AM-3PM

HALF PRICE DEPOSIT PER PERSON REQUIRED TO CONFIRM YOUR RESERVATION

PRE-ORDER NEEDS TO BE PLACED BY 1ST OF DECEMBER

Merry Christmas & Bon Appétit